



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Virtual Lab: Grilled Cheese

April 22, 2020



9-12/Introduction to Hospitality & Culinary

Lesson: April 22, 2020

Objective:

I can identify &/or demonstrate proper technique when preparing a grilled cheese sandwich.

Learning Target:

8.5.1: Identify &/or demonstrate professional skills in safe handling of knives, tools, and equipment.

Warm-Up Activity: Dairy Identification

1. Click on the following link to access your warm-up activity:
https://drive.google.com/open?id=1QAonn5HZ5_hkjLjGib3y0D0PTKfqc9ECwQAmfsUvDa4
2. Make sure once the Google Doc is pulled up to click 'file' & 'make a copy' so that you can edit the document.
3. Share your completed work with your Intro teacher via email if you wish to receive feedback. This is not a requirement but we would love to see what you've been working on!

Assignment Title:

Grilled Cheese Virtual Lab: Video demonstration by Mrs. DiRocco

1. You have two options for today's virtual lab experience. You can either use the recipe linked here: https://drive.google.com/open?id=1XGfQymR10W_0ntjxJDlIm0fOrkHRGPv and make grilled cheese at home OR you can watch the following YouTube clip to learn more about making grilled cheese and complete a reflection: <https://www.youtube.com/watch?v=0bvQC07YCa0&=&t=6s>
2. Click on the link below to access the Google Doc where you will write a reflection over the grilled cheese recipe you just watched on YouTube:
https://drive.google.com/open?id=1WjlREKGOOyw1ho_n-FTCTWT2nCjS0pxC4MUTNGLVjCU
3. Make sure once you have the Google Doc pulled up, you click 'file' and 'make a copy' of the document BEFORE you start to edit the page
4. Save your completed reflection to your Google Drive and share with your Intro teacher via email if you wish to receive feedback
5. If you chose to make the grilled cheese at home, take pictures or video yourself making the recipe and email them to your Intro teacher. We would LOVE to see you in action in your kitchen!!!